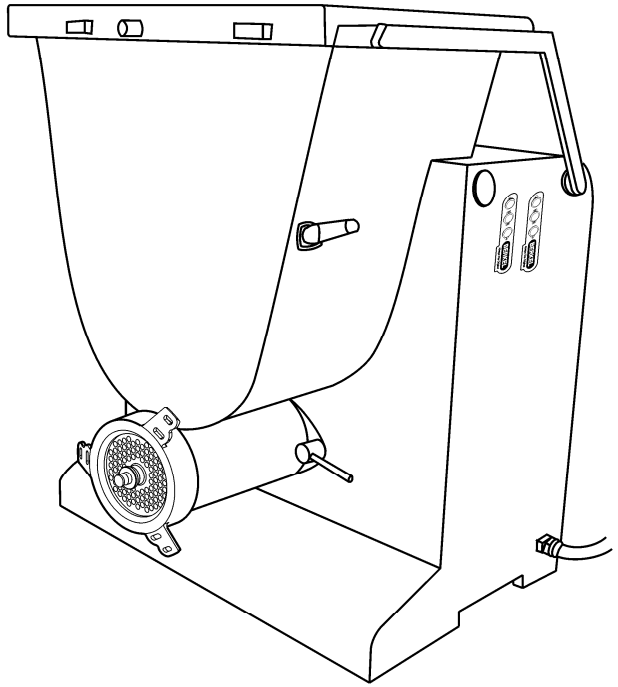
AUTHORISED DEALER

BERKEL

Always The Original

BG+30T

SELF - FEEDING MINCER



USE AND MAINTENANCE MANUAL

Index

1. Delivery and Warranty Terms **7**
- 1.1 Foreword
- 1.2 Storing and using this manual
- 1.3 Warranty
- 1.4 Machine Description
- 1.5 Machine Use
- 1.6 Improper Use
  - 1.6.1 Safety Provisions
- 1.7 Machine Data and Specifications
  - 1.7.1 Hazard Warning Signs
- 1.8 Safety Protections and Devices
- 1.9 Operating Position
- 1.10 Vibrations
- 1.11 Workplace Conditions
- 1.12 Lighting
- 1.13 PPE (Personal Protective Equipment)

2. Technical Specifications **10**
- 2.1 Main Parts
- 2.2 Technical Specifications
- 2.3 Machine Measurements and Weight
- 2.4 Noise Level
- 2.6 Wiring Diagrams

3. Testing, Transport, Delivery and Installation **13**
- 3.1 Testing
- 3.2 Delivery and Handling of the machine
  - 3.2.1 List of equipment provided
- 3.3 Installation
  - 3.3.1 Installation
  - 3.3.2 Disposing of Packaging
  - 3.3.3 Handling and Moving the machine
- 3.4 Connecting to mains power supply
  - 3.4.1 Three-phase machine 400 V 50/60 Hz and three-phase machine 230 V 50/60 Hz

4. Controls **15**
- 4.1 List of Controls

- Check protections and safety devices are in place and have not been damaged during transport.

With the machine working

- Check protections and safety devices are efficient; the machine must stop when the protection grille is opened (raised);
- Run a number of tests utilising meat samples of the same size and type to be processed.

7.5 - Regular Maintenance Checks

To ensure machine performance and longevity, as well as following the foregoing instructions and procedures , it is necessary to perform regular checks and tests as described below.

Before each work shift

- Check safety devices and protections are in place and efficient.
- Check power cable efficiency and inspect for damage or wear.

CAUTION! If the machine does not stop automatically when the protection grille is raised or malfunctions in anyway, contact the Service Centre.

At the end of each work shift

- Clean the machine thoroughly and remove all waste products.
- Remove, clean and replace tools (worm screw and paddle)

Fault	Cause	Remedy
The machine does not	Power switch in position “0” - off.	Switch to position “1” - on
	The protection grille is raised	Lower protection grille
	Malfunction in microswitch on the hopper .	Contact Service Centre
	Electric motor or electric circuit faulty	Contact Service Centre
	Mixing and mincing tools do not rotate, paddle does not reverse rotation	Contact Service Centre

7.6 - *Cleaning the machine*

At the end of each work shift the machine must be cleaned thoroughly and sanitised.

- Stop the machine and switch the general power switch to “0” - off and disconnect the plug from the mains power supply
- Utilising a sponge soaked in water and non-toxic food grade degreaser remove and clean of any waste food product. Do not use petrol, solvents or other flammable liquids such as detergents. Use authorised commercial non-toxic and non-flammable cleaning solvents. Wear suitable PPE when cleaning and sanitising the machine. Always follow the directions provided on the cleaning products utilised.

CAUTION! The meat mincer-mixer is designed to process meat therefore only food grade non-toxic and neutral cleaning products may be used.

7.7 - *Greasing*

The transmission gear reduction unit for the meat mincer is provided with specific oil which does not require changing. The transmission reduction unit for the mixer is

7 Maintenance

7.1 - Provisions

Any machine maintenance or cleaning operations must be performed only with the machine disconnected from the power supply. The area where you perform maintenance operations must always be clean and provided with suitable and sufficient lighting. **Do not** allow unauthorised personnel to work on the machine. **Do not** introduce any part of the body, fingers into joints or sharp openings and always wear the necessary safety protections (safety gloves, glasses etc.). **Do not** use petrol, solvents or other flammable liquids as detergents; use commercial non-toxic, non-flammable authorised solvents. **Do not** use compressed air to clean the machine. If necessary, use safety glasses with lateral protection and limit the pressure to a maximum 2 atm (1,9 bar). **Do not** use naked flames as lighting for checking and maintenance operations. **Do not** grease the machine when it is working.

7.2 - Foreword

Regular maintenance and a correct use of the machine are indispensable to ensure maximum efficiency and performance and to guarantee machine safety. To ensure machine performance and to avoid invalidating machine warranty, all parts must be replaced with original spare parts

7.3 - Factory tests

The machine has been factory tested to ensure performance, efficiency and correct machine settings.
The factory tests are:

Before starting the machine:

- Machine operating voltage corresponds to the voltage requested by the buyer.
- Warnings, caution signs and labels, machine rating plate which provides all technical specifications and the machine serial number are all affixed to the machine.
- All screws are tighten to their correct torque.
- The machine complies to the standards in force and with the regulations provided in this manual.

With the machine working:

- Check protections and safety devices are in place and efficient; the machine must stop when the protection grille is opened (raised);
- General operational and functional tests.
- A number of tests to ensure the machine is adjusted correctly for the type of food processing required.

7.4 - Tests and checks at installation

To make sure the machine has not been damaged during transport or during installation, perform the following checks:

Before starting the machine

- Check that mains voltage corresponds to the voltage indicated on the rating plate.
- Check danger and warning signs and labels are affixed to the machine and not damaged.

5. Starting and Stopping 15
5.1 Checking Power Supply Connection
5.2 Checking efficiency and fitting of Safety Devices and Protections
5.3 Starting the machine
5.4 Stopping the machine
5.5 Reversing rotation

6. Using the Machine 17
6.1 Provisions
6.2 Assembling Mixing Paddle
6.3 Assembling Food Outlet
6.4 How to Use the Meat Mincer—Mixer
6.5 Removal and Disassembly of Tools
6.6 Optionals
6.6.1 Optional trestle with wheels
6.6.2 Optional poliethylene tray

7. Maintenance 18
7.1 Provisions
7.2 Foreword
7.3 Factory Tests
7.4 Tests and Checks at Installation
7.5 Regular Maintenance Checks
7.6 Cleaning the machine
7.7 Greasing
7.8 Scrapping
7.9 Spare Parts

8. Troubleshooting and Remedies 20
8.1 Malfunctions, causes and remedies

provided with long life grease which does not require changing.

7.8 - *Scrapping*

As the majority of the machine components are manufactured from stainless steel they are not subject to specific waste treatment management.

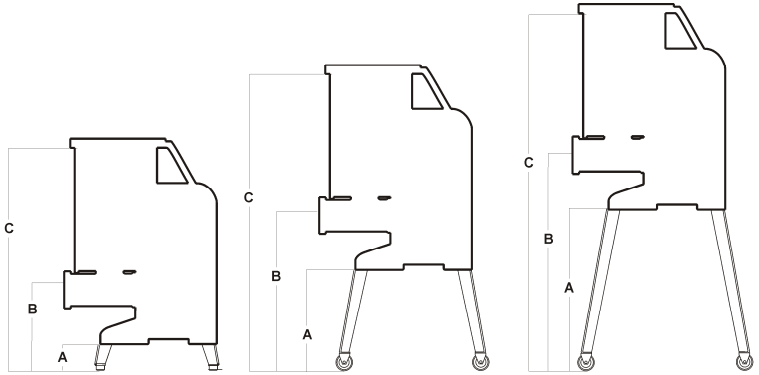
- disconnect the general differential power switch and unwire the plug from the cable. Proceed with machine disassembly.
- disassemble and remove the electric motors, electric and electronic components.

7.9 - *Sostituzione dei ricambi*

Nel caso di necessità di parti di ricambio, prendere contatto con la casa costruttrice. Non usare ricambi che non siano originali. Ricordiamo che il montaggio deve essere eseguito da personale specializzato.

8 Inconvenienti e rimedi

8.1 - Inconvenienti cause e rimedi



Small legs with feet	Medium legs with wheels	High legs with wheels
A: 146 mm	A: 435 mm	A: 807 mm
B: 326 mm	B: 615 mm	B: 987 mm
C: 820 mm	C: 1109 mm	C: 1481 mm

First of all remember to RELEASE THE WHEELS before move the machine, otherwise it could fall towards the operator causing injuring and damaging the machine itself.

6.6.2 Optional poliethylene tray (B fig. 6.6.1)

The poliethylene extracting tray is suitable to support a weight NOT SUPERIOR of Kg. 12.

meat, a grinder plate "2", a knife "3" coupled to plate "4", a second knife "5" with a holed plate "6".

B Assembly "B" , (half unger), a spacer "7" replaces knife “5” and plate “6”

C Normal assembly "A" is the simplest assembly and consists of a worm screw, a knife and an end plate.

It is not possible to mount the plates for assemblies “B” and “C” on models with mincing assemblies “A”. The entire assembly group has to be changed.

6.4 *How to use the meat mincer—mixer*

This machine is designed to mix meat and convey it to the product inlet for mincing. Load to the meat to be processed into the mixer, the general power switch should be off - in position “0”. The food product is loaded from above and must remain inside the hopper. Do not exceed mixer volume capacity. Close the protection grille and proceed with starting operations (chap. 5). Make sure the paddle rotates in an anticlockwise direction. Tighten the collar ring slightly “4” (Fig. 6.2.1) on the mincing outlet and start the mincer. If the meat is minced correctly there is no need to adjust the collar. If adjustment is necessary tighten the collar “4” slightly until obtaining the required mincing quality. When all the meat has been minced press the stop button to stop the mincer. To avoid excessive wear in the plates and knives which not only saves on parts but ensures better mincing quality, stop the mincer when there is no meat in the machine. If necessary it is possible to reverse both mixing and mincing rotation, however remember that to stop mixer reverse rotation you must press the mixer stop button, whereas for the mincer simply release the reverse button to stop the mincer automatically.

6.5 *Removal and disassembly of tools (Fig. 6.2.1)*

- Switch the general power switch to “0” - off.
- Raise the protection grille "1", unhook the four hinges "5", raise the front panel "3".
- Remove all waste product on the mixing tool (paddle) "2".
- Remove collar ring "4". This operation does not require the use of additional tools (just your hands).
- Remove the mincing assembly.
- Unscrew nuts "6" and remove the cylinder "7".

Clean all parts thoroughly (refer to chap. 7.6).

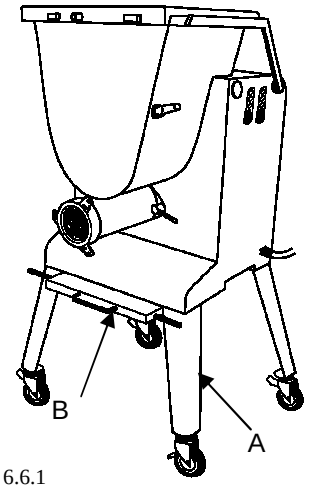


Fig. 6.6.1

6.6 - Optional

6.6.1 Optional trestle with wheels (A fig. 6.6.1)

Pay attention in moving machine with legs and wheels.

1 Delivery and Warranty Terms

1.1 - Foreword

CAUTION! *These symbols have been used to draw the reader’s attention to hazardous operations and possible machine hazards to guarantee operator and machine safety. Do not use the machine if you have not understood in full the warnings provided in this manual.*

CAUTION! *Some of the drawings provided in this manual illustrate the machine or its parts without protective panels or devices in place to provide a clearer and better understating of the machine components. Do not use the machine without all the necessary protections and safety devices correctly assembled, efficient and in place.*

It is forbidden to reproduce either in full or in part contents of this manual.
Any violation of copyright will be liable to prosecution.

1.2 - Storing and Using this manual

This manual is meant to provide users with information and details about transport, installation, use and maintenance of the machine. For this purpose, this manual has been provided with descriptions and drawings. Before using the machine, read this manual thoroughly. Store this manual with care near the machine in an easily accessible place to allow for easy reference when required. If the manual is damaged or lost, ask your local dealer for a new copy or contact the manufacturer directly. In the event the machine is sold, provide the manufacturer with the new owner’s details: name and address.

The information and technical specifications provided in this manual correspond to those at the moment of product marketing and as such cannot be considered inadequate due to new product improvements or updates. The manufacturer has the right to alter or modify its products and / or manuals without having to alter previous models or manuals, except in specific cases.

In case of doubt, contact your local service centre or the manufacturer directly.

Due to ongoing product improvement the manufacturer continuously improves and modifies the product, therefore any suggestions or ideas that could improve machine performance or this manual are most welcome.

Warranty terms and conditions are those valid at the time of purchase. If you have any queries in regard, please contact your local dealer.

1.3 - Warranty Terms

The user shall not tamper, alter or modify the machine in any way for whatever reason. If a malfunction occurs, contact the manufacturer. Any attempts at dismantling, modifying or in general tampering with any component of the machine by the user or by unauthorised personnel shall null and void warranty cover and the Declaration of Conformity provided conforming to the EEC Directive 89/392, and the manufacturer shall not be held liable for any injury to persons or damage to things. Furthermore, the manufacturer shall not be liable for injury to persons or damage to the machine and property caused by:

- incorrect installation;
- improper use of the machine by unskilled personnel;
- failure to comply with the regulations in force in the country in which the machine is used;
- lack of or insufficient maintenance;
- use of non-original spare parts and spare parts not specifically designed for the

model;
- non-observance of the instructions and provisions provided in this manual.

1.4 - Machine description

This meat mincer -mixer is a simple yet high-performing machine.
- The main casing is in steel grade AISI 304.
- The tools are polished stainless steel ensuring greater hygiene and ease of cleaning.
- The mixing paddle is stainless steel ensuring greater hygiene and longevity.
- Product inlet cylinder, worm and collar ring are die-cast stainless steel grade AISI 304.
- Reverse switch and low tension control panel.
- Efficient locking of outlet to improve mincing and tendering quality also ensuring greater longevity of plates and knives.
- Steel gears enclosed in an oil bath.
- Air-cooled three-phase motors offering:
- High motor performance and longevity;
- Increase in product processing output due to less downtimes;
- Machine heat reduction maintaining the meat fresh and unaltered.

The controls are easily accessible and consist of two 24V pushbutton panels one for mincing and the other for mixing operations.
The machine has been designed to facilitate cleaning operations, thanks to the following technical features:
- easy part removal without the use of additional tools
- all electrical parts are **IP 56** rated.

Machine models described herein are designed and manufactured conforming to the EU directive 89/392 and successive amendments. The manufacturer shall not be liable for injury to persons or damage to the machine and property caused by unauthorised modifications, tampering, lack of or inefficient safety protections or improper use.

1.5 - Machine Use

This machine has been designed for preparing minced meat. The machine is designed for professional use and as such should be used by a skilled operator who must carefully read this manual before using the machine. The machine is to be positioned on a clean and level floor.

1.6 - Improper Use

As this mincer-mixer is designed for processing meat, it does not require specific workplace conditions. However, we recommend it is located in a closed environment, protected from weather conditions and sudden changes in temperature
CAUTION! The food product to be mixed must be contained in the hopper and must never exceed hopper capacity (refer to chap. 2.2).

1.6.1 - Safety Provisions

The mincer-mixer must only be used for the purposes expressly intended by the manufacturer. In particular:
- **DO NOT** use the mincer-mixer for mixing products other than meat.
- **DO NOT** use the machine unless it has been correctly installed with all protections and safety devices efficient and correctly fitted to avoid serious injury
- **DO NOT** access the electrical components without having first disconnected the

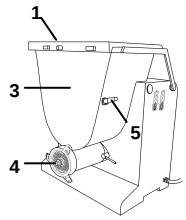
5.5 *Reversing rotation*

Press pushbutton “3” to reverse paddle rotation. To stop press pushbutton “2” Stop. To reverse mincing assembly rotation press pushbutton “6” on the mincer pushbutton panel and maintain pressed until the mincer assembly starts rotating. To stop simply release pushbutton “6” and the mincing assembly will stop automatically without having to press the stop button “2”.
Note: At the end of a work shift or when the machine is not required, always turn the general power switch to position “0” - off.

6 Using the Machine

6.1 - Provisions

CAUTION! *Only authorised and qualified personnel and / or operators may use the machine. Before using the machine the operator must check that all safety devices and protections are efficient and in place. If not turn off the machine and contact your maintenance department. With the assistance of a qualified operator before using the machine for the first time, perform a number of practice tests without any food product. This type of training will help you become familiar with the machine to guarantee and ensure personal safety when operating.*



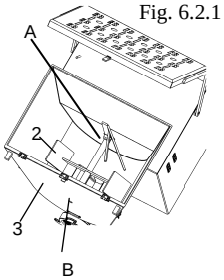


Fig. 6.2.1

6.2 - *Assembling mixing paddle (Fig. 6.2.1)*

- Raise the protection grille “1”.
- Raise the front panel “3”.
- From the front of the hopper mount the mixing tool (paddle) “2” to the transmission assembly “A” .
- With your left hand maintain the paddle “2” in position.
- From the top of the hopper using your right hand grasp and maintain the paddle “2” in position.
- With you left hand free close the front panel “3” and insert paddle “2” into fitting “B”.
- Let go of the paddle “2” with your right hand and close the protection grille “1”.
- Close and secure hinges “5” in position (Fig. 6.2.1).

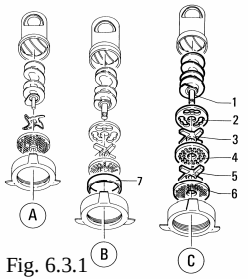


Fig. 6.3.1

6.3 *Assembling food outlet (Fig. 6.3.1)*

The meat mincer-mixer can be fitted with three different types of mincing assembly:
A - Enterprise or normal
B - half UNGER
C - total UNGER
A Assembly "C", (total unger) consists of: a worm screw "1" which conveys the

the Stop button “2“ Fig. 5.1.1. The machine should stop immediately.

- Starting the machine

Connect the power cable to mains power supply, to start the machine simply press the Start button “1” Fig. 5.1.1, the machine should start working.

- Stopping the machine

To stop the machine simply press the stop button, “2” Fig. 5.3.1 and the machine stops.

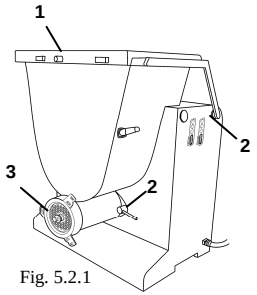


Fig. 5.2.1

5.2 - Checking efficiency and fitting of safety devices and protections

1 - Protection grille (Fig. 5.2.1)

Visually check condition of this protection grille cover.

2 - Microswitches (Fig. 5.2.1)

The model is fitted with two microswitches: one on the cover and the other on the mincer inlet. Proceed with the following operations and remember to replace safety protections after testing:

- with the machine running carefully raise the cover until the microswitch trips and automatically stops the machine.
- with the machine connected to the power supply, but not working (not running) remove the inlet and start up the machine. The machine should not start in this condition. If this is not the case immediately contact you local dealer or manufacturer.

CAUTION! In the event any of the safety devices and protections are not fitted and / or faulty turn off the machine and disconnect from power supply and immediately contact your Service Centre.

3 - Product outlet (Fig. 5.2.1)

Make sure the holes in the outlet are less than 8 mm in diameter; if this is not the case a suitable protection (not supplied by the manufacturer) must be affixed to the outlet.

5.3 *Starting the machine*

Switch the general power switch to position “1”. Press pushbutton “1” to start the mixer paddle and then press pushbutton “4” to start the mincing assembly.

5.4 *Stopping the machine*

To stop the mixer press pushbutton “2” (stops the electric motor for mixer) and the paddle stops rotating. Press pushbutton “5” to stop the mincing assembly (stops the electric motor for mincing assembly). Switch the general power switch “0” and disconnect plug from mains power supply.

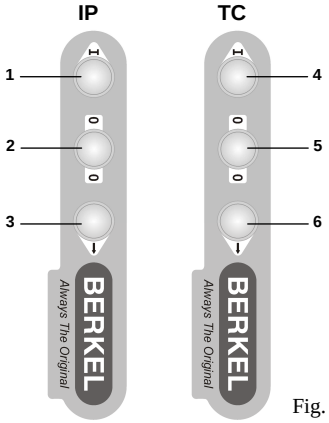


Fig. 5.3.1

machine from the power supply: electrical hazard—electrocution.

- DO NOT process quantities of meat that cannot be contained in the hopper.

- DO NOT wear clothing which does not conform to safety standards. Consult your employer regarding safety standards and PPE (personal protective equipment) to wear.

- **DO NOT** start the machine if not in perfect working order**.** Before using the machine, ensure that any dangerous condition has been appropriately eliminated. If a malfunction occurs, stop the machine immediately and contact your maintenance service.

- **DO NOT** allow unauthorised personnel to perform work on the machine.

In the event of an electrical accident, first remove the injured person from the conductor (it is likely that the injured person will be unconscious). This operation is dangerous as the injured person is a conductor and touching the person in question can cause an electric shock. Isolate (shut-off power) the machine from the main power supply if this is not possible, move the injured person away from the machine using insulating material (wood or PVC sticks, fabric, leather etc.). Immediately seek medical care and admit the person to hospital.

- **DO NOT** use the machine if there is gas in the atmosphere with the possibility of explosion.

- DO NOT perform any type of work or repair on the machine unless expressly authorised.

- **ALWAYS RESPECT** procedures provided related to maintenance and technical assistance.

1.7 - Machine Data and Specifications

For precise and turnaround replies to queries or when ordering spare parts from the service centre always provide “Model”, “Serial number” and “Year of manufacture” .

For quick reference when contacting the service centre we suggest you fill in the box in fig. 1.7.1, with the machine specifications.

This information can be found on the machine rating plate as illustrated below.

model…..……..……
Serial N.……
Year of manufacture ……...
Type.……

CAUTION! Do not, for any reason, alter the data given on the rating plate.

Fig. 1.7.1

A = modello del tritacarne
B = numero di matricola
C = tensione motore Volt
D = potenza motore Hp
E = frequenza motore Hz
F = potenza motore Kw
G = Ampére
H = peso della macchina in Kg
I = anno di produzione
L = produttore

1.7.1 - Hazard

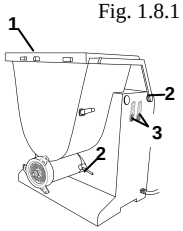
Fig. 1.7.2

Fig. 1.7.1

Warning Signs (fig. 1.7.2)

CAUTION! *Do not touch electrical components with the machine connected to the mains power supply.* ***Always respect and observe warnings affixed to the machine. Non-observance of such warnings may cause serious injury*** *Make sure that all warnings are affixed to the machine and are legible. If necessary affix or replace.*

Fig. 1.8.1

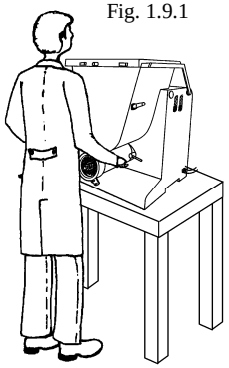


1.8 - Safety Protections and Devices

CAUTION! *Before using the machine, ensure that the safety devices are correctly positioned and in perfect working order. At the beginning of each work shift, check that they are fitted and efficient; if not, inform the maintenance manager.*

1. Protection grille.
2. Safety microswitches.
3. 24 V controls.

Fig. 1.9.1



CAUTION! *Never tamper with safety protections or devices.*

1.9 - Posti di lavoro

La corretta postazione che l'operatore deve occupare per ottimizzare il lavoro sulla macchina è indicata dalla fig. 1.9.1.

1.10 - Vibrations

The vibrations generated by the machine to the floor are not of significant importance.

1.11 - Workplace conditions

This machine is designed to operate in the following conditions:
- min. workplace temperature: -5℃
- max workplace temperature: + 40 ℃
- operating humidity: 50% at 40 ℃.

1.12 - Lighting

Machine location must have adequate natural and artificial lighting conforming to local safety regulations. Lighting must conform to the regulations and laws of the country in question and must not cause reflections or glares creating a hazard. Lighting must be sufficient to allow for easy reading of the control panel and to easily identify location of the emergency hit button.

1.13 - PPE (Personal Protective Equipment)

Specific equipment is not required. However, it is recommended to wear safety rubber gloves and suitable work clothes.

3.3.3 - Moving the machine

ATTENTION!

Handle the machine carefully and with extreme ATTENTION, avoiding that it accidentally falls, which could seriously damage it. Due to the solid weight of the machine, at least two people are required for moving it.

3.4 - Connecting to mains power supply

- Connect a 16 AMP plug to the power cable (plug not supplied with machine).

CAUTION! Check the mains power supply corresponds to the voltage indicated on the rating plate. All installation, wiring and electrical operations must be performed by qualified and authorised personnel. Connect the machine to an earthed power supply. Extension leads may be utilised if required, but these must conform to safety standards. The extension lead cross-section must be greater than the machine power cable to avoid hazardous overheating in the machine. Do not pull or twist the power cable which causes damage to the internal wires.

3.4.1– Three-phase machine 400 Volt-50 Hz and three-phase machine 230 Volt-50 Hz

The machine is supplied with a 2.5 m long power cable with a 4 x 1.5 mm section. Connect the power cable to the three-phase power supply and install and wire an adequate thermomagnetic differential switch. Make sure the cable is always earthed.

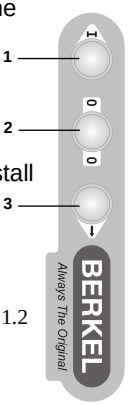


Fig. 4.1.2

4 Controls

4.1 - List of controls

1 - Start (continuous)
- Press to start the machine.
2 - Stop
- Press to stop the machine .
3 - Reverse switch (discontinuous)
- Changes paddle direction of rotation

5 Starting and Stopping

5.1 - Checking power supply connection

Connect the plug to the power supply; press the Start button (“1” Fig. 5.1.1), check direction of tool rotation (for the 380 three-phase version). The mixing paddle must rotate anticlockwise. If rotation is incorrect, disconnect the machine from the power supply and contact your local dealer.

- Testing stop button efficiency

With the machine connected to the power supply and with the tool in movement, press

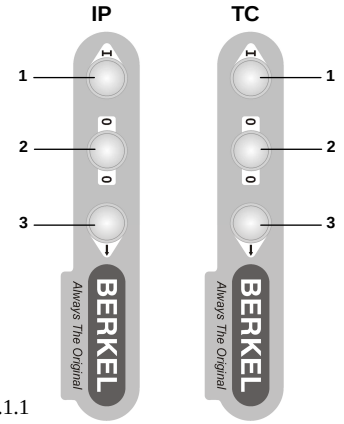


Fig. 5.1.1

3 Testing, Transport, Delivery and Installation

3.1 - Testing

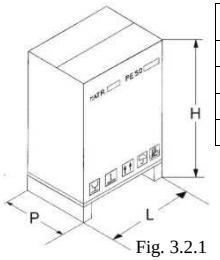


Fig. 3.2.1

Ingombro (mm)	
	BG+30T
P	690
L	820
H	930

Peso lordo
BG+30T
115

Your machine has been tested at our factory to ensure efficient and correct operation and settings.

3.2 - Delivery and Handling of the machine

All the equipment delivered is thoroughly checked before delivery to the forwarding agent or carrier. Unless otherwise agreed upon with the customer or due to specific transport requirements, the machine is packed in nylon and in a cardboard box. Packaging details and size are illustrated in fig. 3.2.1

3.2.1 List of equipment provided

The following equipment is supplied with the machine:
N°1 use and maintenance manual (this manual)
N°1 spanner
Upon receipt of the machine, check that packaging is intact.
If damaged, sign the carrier's delivery note, but add the following comment:
"I accept, with reserve....." and give the reason.
Once packaging is opened, and if some of the machine components result to be damaged, report the fact to the forwarding agent and / or carrier within three days from the date on the transport document.

3.3 Installation

CAUTION! *The machine installation area must be level and firm and the supporting surface must provide a safe and stable base for the machine. Plenty of space must be left around the machine. This permits greater freedom of movement when working and allows operators to easily access the machine when maintenance is required. Suitable lighting must be provided around the machine to ensure correct operator visibility.*

3.3.1 Installation

Use a forklift truck or other similar type of handling equipment to move the machine which is delivered on a pallet and protected by cardboard packaging.
- Remove the straps that secure the machine to the pallet
- Remove the cardboard packaging.
- Remove film wrapping and all other packaging materials.

3.3.2 Disposing of packaging materials

Packaging materials such as cardboard boxes, nylon, wood can be eliminated with normal urban solid waste therefore disposed of without specific restrictions or treatment. Nylon is a polluting material and produces toxic fumes if burnt, therefore do not dispose of nylon by burning and dispose of respecting waste management regulations in force. If the machine is delivered to countries where there are special regulations, dispose of packaging materials respecting local regulations on waste management.

2 Technical Specifications

2.1 - Main parts

For reading purposes and better understanding of the machine, the main machine components are listed below and illustrated in fig. 2.1.1

1 - Main casing.
2 - Mincer outlet.
3 - Protection grille.
4 - T C M controls.
5 - Front closure panel.

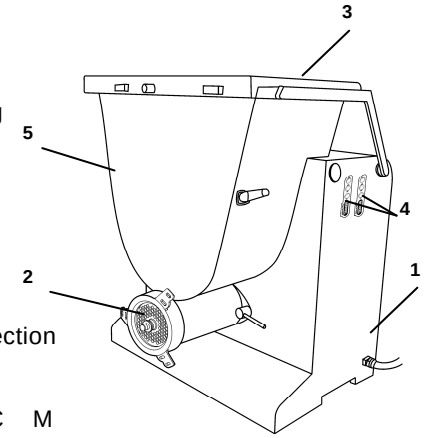
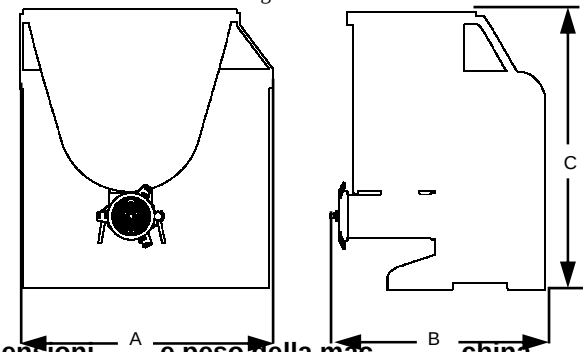


Fig. 2.1.1

MODELLO		BG+30T
Potenza TC	Hp	2940/4,0
Potenza ME	Hp	1102/1,5
Alimentazione	V	230-400V/50Hz
Capacità vasca	Kg/lt	30/42
Giri/min.	R.p.m	TC 200 / IP 30

Fig. 2.3.1



2.2 - Caratteristiche tecniche

Peso netto Kg
BG+30T
105

Ingombro mm	
	BG+30T
A	630
B	550
C	940

2.3 - Dimensioni e peso della macchina

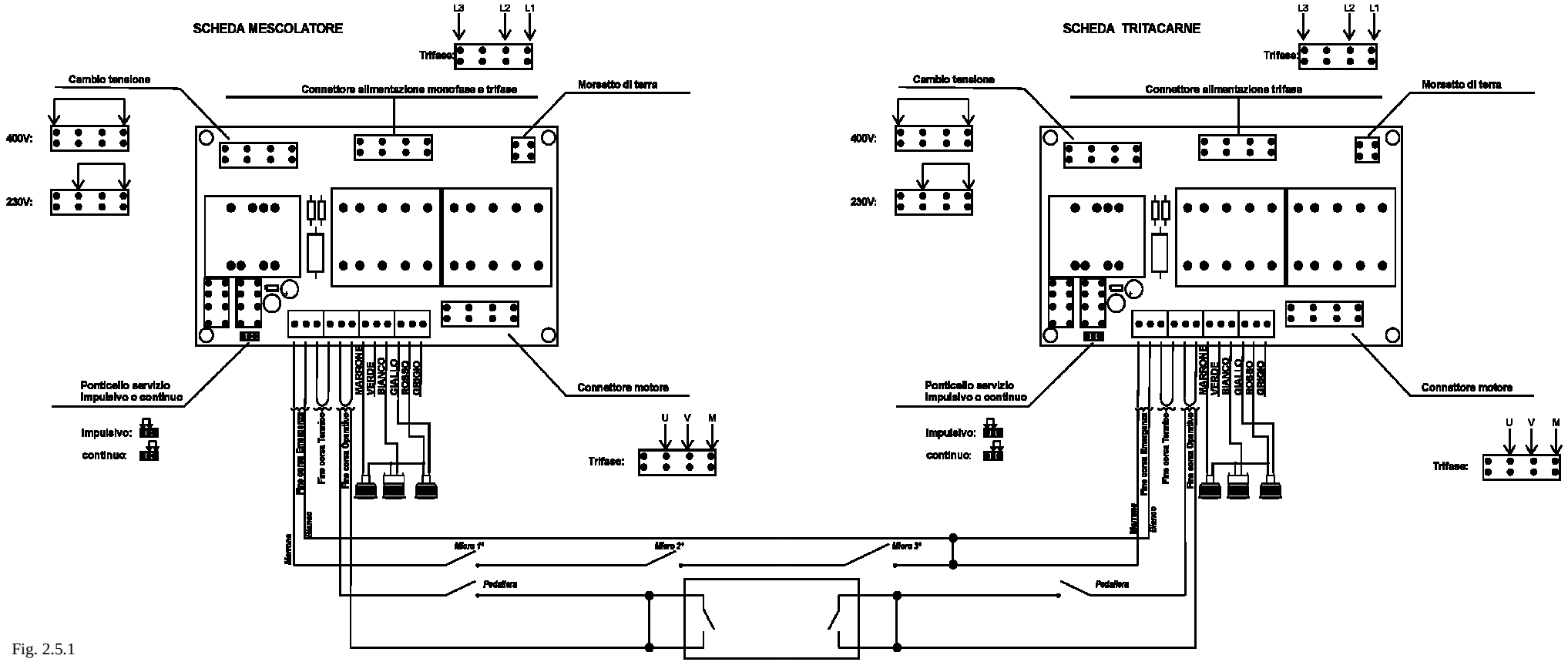


Fig. 2.5.1

2.4 - Noise level

The noise level of this machine results to be less than 70 dBA. Upon request, the manufacturer can provide a copy of the noise level test.

2.5 - Wiring Diagrams

2.5.1 - Three-phase wiring diagram for 400 V

- Three-phase wiring diagram connected to 230 V